



Southern Style Pecan Coffeecake

Yield: 12 servings

Preheat oven to 325°F

1-10" Bundt/Tube pan, sprayed with a non-stick spray

This rich, light and moist cinnamon breakfast cake will enlighten your morning coffee. You can make this also for a light after dinner cake.

1-1/4 cups	pecans, chopped, divided
3 cups plus 2 tsp	granulated sugar, divided
3 tsp	ground cinnamon, divided
1-1/2 cups	unsalted butter, room temperature
8 oz	cream cheese, room temperature
1 tbsp	fresh lemon juice
2 tsp	pure vanilla extract
6 large	eggs
2-2/3 cups	cake flour
1/8 tsp	sea salt

1. In a small bowl, mix 1/2 cup pecans, 2 tsp. granulated sugar and 1 tsp cinnamon. Sprinkle in the bottom of the prepared pan. Set aside.
2. In mixing bowl fitted with paddle attachment, cream remaining sugar, butter and cream cheese on medium speed until fluffy, about 4 minutes. Add lemon juice and vanilla, mixing until well blended. Add each egg one at a time until batter is thoroughly blended.
3. In a large bowl, combine cake flour, remaining cinnamon and salt. Add to butter mixture.
4. Fold chopped pecans to batter and mix until all combined. Place batter into prepared pan and place into preheated oven.
5. Bake until a toothpick comes out clean, about 80 minutes. Leave the cake to cool in the pan for 10 minutes and then turn upside down onto a cooling rack.